



**FOR THE
FARM
WIFE
AND
FAMILY**

Turkey On The Double

Wondering what to do with the little chunks of turkey that aren't big enough to use in a sandwich? Try using them in some of the following recipes. If your family is tiring of turkey by the time you get to the little "bites" you could make up these casseroles and freeze them for use over the busy holiday season coming up.

TURKEY-MUSHROOM SCALLOP

- 1 1/2 cups mushrooms, chopped
- 2 or 4 tablespoons butter or margarine
- 1 tablespoon flour
- 1 cup breadcrumbs, soft
- 1 cup milk, whole or skim
- 1 cup turkey, cooked, chopped

- 1 tablespoon parsley, coarsely chopped
- 2 eggs, beaten
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon onion juice
- 1 1/2 cups mushroom sauce*

Brown mushrooms lightly in the fat. Stir flour into mushroom mixture. Add breadcrumbs. Add milk slowly, stirring constantly. Cook over low heat 5 minutes.

Add turkey, parsley, eggs, and seasonings to mushroom mixture. Pour into baking dish. Set in a pan of hot water. Bake 40 minutes in moderate oven (375 degrees), or until firm. Cut into rectangles. Serve hot mushroom sauce over each portion.

*Easy Method Sauce: Use a 10 1/2 ounce can condensed cream of mushroom soup in place of homemade mushroom sauce. Use a 7 x 7 x 2-inch baking dish for this recipe. Makes 6 servings.

- TURKEY PAPRIKA**
- 2 cups sliced, cooked turkey
 - 1/2 stick butter (1/4 cup)
 - 1 medium onion, sliced
 - 1/4 cup flour
 - 1 teaspoon salt
 - 2 cups milk
 - 2 egg yolks, beaten
 - 4 teaspoons paprika
 - 4 ounce can mushroom stems and pieces, drained
 - 1 cup dairy sour cream
 - 1 tablespoon poppy seed
 - 2 tablespoons butter
 - 7 ounce package noodles, cooked

Melt 1/2 stick butter in skillet. Add onion and cook until tender. Blend in flour and salt. Remove from heat. Gradually add milk. Stirring constantly, cook until mixture thickens. Stir 1/4 cup white sauce into egg yolks; return to hot mixture. Bring to boil, stirring constantly. Reduce heat to low and stir in paprika. Add mushrooms and turkey slices. Simmer 5 minutes. Stir in sour cream and heat just until sauce is hot. Serve on Poppy Seed Noodles. To make Poppy Seed Noodles: Add poppy seed and butter to drained noodles. Toss together lightly. 6 servings.

TURKEY CURRY

- 2 cups diced, cooked turkey
- 1/2 stick (1/4 cup) butter
- 1/4 cup chopped onion
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon ground ginger
- 1 tablespoon curry powder
- 2 cups milk
- 1/4 cup chopped celery
- 1 cup chopped unpared apple

Cooked rice
1/2 cup each toasted slivered almonds, toasted coconut, and crisp crumbled bacon
Melt butter in saucepan. Add onion and saute about 5 minutes. Blend in flour and seasonings. Remove from heat. Gradually add milk. Stirring

constantly, cook until mixture thickens. Add turkey, celery, and apple. Cook about 5 minutes. Serve over rice with toasted almonds, coconut, and bacon sprinkled on top. 6 servings.

TURKEY GRAVY ON TURKEY SLICES WITH CORN BREAD STUFFING

- Leftover turkey and gravy
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped celery
- 2 tablespoons butter or margarine
- 3 cups crumbled corn bread
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon poultry seasoning
- 1/4 teaspoon sage
- 2 tablespoons water
- 1 egg, well beaten

Cook onion and celery in butter in a skillet until tender. Add mixture to crumbled corn bread which has been placed in a 2-quart baking dish. Sprinkle with seasonings which have been mixed together. Combine. Add water and egg. Toss together with forks. Bake 20 to 25 minutes in a 450 degree oven. Serve turkey slices on top of corn bread stuffing. Ladle gravy over slices before serving. 4 servings.

TURKEY-NOODLE BAKE

- 4-ounce package noodles (about 2 cups uncooked)
- 1/4 cup flour
- 2 cups mushroom liquid and water
- 2 chicken bouillon cubes
- 1/4 teaspoon salt
- Pepper, as desired

- 1/2 teaspoon poultry seasoning
- 1 tablespoon chopped pimiento
- 4-ounce can mushroom stems and pieces, drained, chopped
- 2 cups cooked turkey, cubed
- 3/4 cup shredded sharp process cheese
- 1/3 cup fine dry breadcrumbs
- 1 tablespoon butter or margarine

Cook noodles as directed on package; drain. In a saucepan, blend flour with a little of the liquid to make a paste. Gradually stir in remaining liquid. Add bouillon cubes and seasonings. Bring to a boil, stirring constantly. Reduce heat to simmer; cook 1 minute longer, stirring as needed. Add pimiento and mushrooms to sauce. In a 2-quart casserole place half the noodles and half the turkey in layers. Cover with half the sauce. Repeat layers. Top with cheese; sprinkle with breadcrumbs; dot with fat. Bake, uncovered, at 350 degrees 30 to 40 minutes or until bubbly and browned. Makes 6 servings.

TURKEY SCALLOP

- 2 cups roast turkey, chopped
- 2 cups cream of celery soup
- 1/4 cup diced green pepper
- 1/4 teaspoon nutmeg
- 3 cups toasted bread cubes
- 1/4 cup crumbled Blue cheese

Combine turkey, soup, green pepper, and nutmeg. Add salt if needed. Place all but 1 cup bread cubes in buttered 2-quart casserole. Add creamed turkey mix-

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